

## **Amendments to the Claims**

This listing of claims will replace all prior versions, and listings, of claims in the application.

### **Listing of the Claims:**

1-5 (cancelled)

6. (previously presented): Method according to claim 24 wherein the food product is selected from the group consisting of soups, noodles, sauces, dressing, spreads, cereals, beverages, bread, biscuits, sweets, dairy products, and dietetic products.

7-11 (cancelled)

12. (previously presented): Method according to claim 14, wherein the ratio of non-viable to viable bacteria is more than 5:1.

13. (previously presented): Method according to claim 14, wherein the ratio of non-viable to viable bacteria is more than 10:1.

14. (previously presented): A method to produce a food product comprising probiotic Lactobacillus bacteria which have been rendered non-viable, wherein the method comprises the step of adding a mixture of viable and non-viable Lactobacillus into the food product followed by inactivation of the viable probiotic Lactobacillus before substantial fermentation of the food product can take place, and wherein no substantial fermentation of the food product by said Lactobacillus bacteria will take place, the method including a pasteurization step for preparation or preservation of the food product.

15-18 (cancelled)

19. (previously presented): Method according to claim 14 wherein the food product is selected from the group consisting soups, noodles, sauces, dressing, spreads, cereals, beverages, bread, biscuits, sweets, dairy products, and dietetic products.

20. (cancelled)

21. (previously presented): The method according to claim 6 wherein the food product is selected from the group consisting of ice cream, snacks, bars, chocolate and chewing gum.

22. (previously presented): The method according to claim 14 wherein the food product is selected from the group consisting of ice cream, snacks, bars, chocolate and chewing gum.

23. (previously presented): Method according to claim 6, wherein the food product is a cereal food product which is a bar.

24. (previously presented): A method to produce a food product comprising probiotic Lactobacillus bacteria which have been rendered non-viable, wherein the method comprises adding probiotic Lactobacillus bacteria into the food product, said bacteria being rendered non-viable before or after addition to the food product by means of pasteurization, and wherein no substantial fermentation of the food product by said Lactobacillus bacteria will take place by said non-viable bacteria.

25. (previously presented): The method according to claim 24 wherein the non-viable bacteria are obtained by pasteurization in line for 30 seconds at 72°C.

26. (cancelled)

27. (previously presented): The method according to claim 24 wherein the amount of non-viable bacteria in the food product is from about  $10^6$  to  $10^{11}$  per 100g of product.

28. (new): A method to produce a food product comprising probiotic Lactobacillus bacteria which have been rendered non-viable, wherein the method comprises the step of adding a mixture of viable and non-viable Lactobacillus into the food product followed by inactivation of the viable probiotic Lactobacillus before substantial fermentation of the food product can take place, and wherein no substantial fermentation of the food product by said Lactobacillus bacteria will take place, the method of inactivation including a pasteurization step.

29. (new): A method to produce a food product comprising probiotic Lactobacillus bacteria which have been rendered non-viable, wherein the method comprises adding probiotic Lactobacillus bacteria into the food product, said bacteria being rendered non-viable before or after addition to the food product by means of pasteurization, and wherein no substantial fermentation of the food product will take place.